

# Columbia Country Club

## LUNCH MENU

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### SOUPS & COMBOS

Soup Du Jour Cup \$3.50 Bowl \$5.00

*Ask your server for today's soup selections*

Cup & Half Sandwich \$6.50 Bowl & Half Sandwich \$8.50

Half Sandwich & Side \$6 Full Sandwich & Side \$8

*Choice Of: Chicken, Egg or Tuna Salad, Grilled Cheese, Pimento Cheese, Club, Turkey Reuben*

### COLD SALAD PLATES

Single Scoop \$6 Double Scoop \$8

*Choice of: homemade Chicken, Egg or Tuna Salad served over greens & fresh fruit*

### FRESH GREENS

*To any salad add Grilled Chicken \$4 / Grilled Shrimp \$5 / Ham or Turkey \$4*

**House Salad** – Mixed greens, cucumbers, carrots, red onion, grape tomato \$5

**Caesar Salad** – Romaine hearts, croutons, parmesan & Caesar vinaigrette \$5

**LGA Taco Salad** – Crispy taco shell filled with ground beef or chicken, mixed greens, shredded cheese, onions, tomatoes, black olives and sour cream \$8.50

**Mandarin Orange Salad** – Mixed greens, red cabbage, toasted almonds, mandarin oranges, crispy chow mein noodles, Asian ginger vinaigrette \$5

**The Chef's Cobb Salad** – Mixed greens, bacon, hard boiled eggs, cucumber, sliced red onions, avocado, bleu cheese crumbles, grape red tomato \$6

**The Greek** – Baby spinach, artichoke hearts, olives, feta cheese, red onions & grape tomato with balsamic vinaigrette

### SANDWICHES & WRAPS

Selections below are served with your choice of:

*French fries, curly fries, raw fries, tobacco onions, potato chips, cole slaw, broccoli salad, fruit. cup of soup (\$1) bowl of soup (\$2)*

#### The Prentice Burger

8oz Angus beef patty served on a toasted Kaiser roll with lettuce, tomato and red onion \$9 (Ask for list of additional toppings \$)

#### The CCC Club

Smoked turkey, honey ham, American cheese, bacon, lettuce and tomato served on your choice of bread with dijonnaise \$8

#### The BLT

Crispy bacon, fresh lettuce and sliced tomato and mayo on toasted country white \$7

### **Philly Cheesesteak**

Thinly sliced roasted beef with sautéed peppers, onions & melted mozzarella \$9

### **Roasted Chicken Dip**

Thinly sliced roasted chicken with cremini mushrooms, caramelized onions & mozzarella cheese on a hoagie roll w/ side of au jus \$9

### **Grilled Chicken Wrap**

Grilled chicken breast, lettuce, tomato, red onions, cheddar cheese, bacon and dijonaise served in a warm flour tortilla \$8

### **Buffalo Chicken Wrap**

Fried chicken tenders tossed in Texas Pete with lettuce, tomato, shredded cheddar cheese in a warm flour tortilla, with ranch on the side for dipping \$8

### **The Good Ole Po Boy**

Shrimp or flounder on a toasted hoagie with lettuce, tomato, red onion & tartar \$10

### **Classic Grilled Cheese**

Melted American & cheddar on country white \$7

### **Turkey Reuben**

Smoked turkey, Swiss cheese, sauerkraut & 1000 island dressing on toasted rye \$8

## **HOUSE SPECIALTIES**

### **Chicken Wings**

10 jumbo wings fried to perfection tossed in your choice of sauce served with celery/carrots & ranch or bleu cheese \$11

Sauce Choices: Mild, Hot, Teriyaki, BBQ, Asian Sesame, Lemon Pepper, Cajun, Honey Mustard

### **Chicken Fingers**

Chicken tenders fried golden brown served with French fries and honey mustard

Full Order \$7.50 / Half Order \$5.50

### **Chicken Quesadilla**

Blackened chicken, cheddar cheese, bell peppers and onions in a crispy grilled flour tortilla with salsa and sour cream on the side \$8

### **Vegetable Quinoa**

Chilled quinoa, sundried tomato, baby spinach, hearts of palm, feta cheese, lemon & garlic oil \$8 (*Add chicken \$4 / Add shrimp \$5*)

### **Shrimp Tacos**

Two soft flour tortillas layered with blackened shrimp, lettuce, tomato, red onion & shredded cheddar cheese, topped with lemon dill tartar \$8

### **The Dogfight Steak Burger**

An 8oz hamburger steak smothered in a caramelized onion gravy served with French Fries \$9

### **Seafood Sampler**

Golden fried shrimp, clam strips and flounder served with French fries & cole slaw with lemon dill tartar \$12

# Columbia Country Club

## DINNER MENU

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### SALADS – APPETIZERS – SMALL PLATES

*Add grilled chicken (\$5), shrimp or salmon (\$6) to any of the below salads.*

**CAESAR SALAD \$6**

Romaine, parmesan, croutons

**HOUSE SALAD \$6**

Cucumber, grape tomato, red onion, carrots

**GREEK SALAD \$7**

Baby spinach, artichoke hearts, olives, feta cheese, red onion, balsamic vinaigrette

**QUINOA SALAD \$11**

Chilled quinoa, sun-dried tomato, baby spinach, hearts of palm, feta, lemon & garlic oil \*GF

**CCC CRAB CAKES \$10**

Two petite golden fried crab cakes over an asparagus, corn and tomato potato salad

**BBQ CHICKEN FLAT BREAD \$8**

Chicken breast, homemade BBQ sauce, caramelized onions, bacon, mozzarella & cheddar cheese

**CHICKEN WINGS \$11**

10 Jumbo wings with your choice of sauce: mild, hot, BBQ, teriyaki, Asian sesame, Cajun, Lemon Pepper

**FRIED CLAM STRIPS \$8**

Fried clams, lemon dill tartar & homemade cocktail sauce

**VEGETABLE SPRING ROLLS \$8**

Asian veggie filled spring rolls fried crispy with a teriyaki dipping sauce

**BLACKENED SHRIMP TACOS \$10**

Two flour tortillas filled with blackened shrimp, lettuce, tomato, red onion, shredded cheddar and a lemon dill tartar sauce

**BEEF BROCHETTES \$12**

Two petite brochettes stacked with beef, onions & peppers over rice with teriyaki glaze and toasted sesame seeds

**LOBSTER MAC & CHEESE \$15**

Fresh lobster meat baked with mozzarella & cheddar cream, Cajun seasonings and elbow pasta

### SANDWICHES & ENTREES

**ALL AMERICAN PRENTICE BURGER \$9**

8oz hand pattied burger cooked your way, topped with lettuce, tomato and melted American cheese

**THE PO BOY \$10**

Your choice of fried shrimp, oysters or flounder on a toasted hoagie roll with lettuce, tomato, red onion and lemon dill tartar

**ROASTED CHICKEN DIP \$10**

Sliced roasted chicken breast, caramelized onions, mushrooms, Swiss cheese on a toasted hoagie roll with chicken jus

**LINGUINI CARBONARA \$12**

Bacon, tomato, fresh peas, cremini mushrooms in a parmesan cream sauce *Add chicken (\$5) or shrimp (\$6)*

**GRILLED FILET MIGNON \$29**

An 8oz tenderloin filet over roasted Yukon gold potatoes, zucchini & squash spaghetti, topped with a tarragon cream \*GF

**STEAK FRITES \$26**

Grilled hand-cut 10oz strip steak torched with roasted garlic butter, with French fries and homemade steak sauce \*GF

**SEAFOOD SAMPLER \$23**

Fried shrimp, clam strips, oysters and flounder, served with cole slaw and fried okra \*GF

**STUFFED AIRLINE CHICKEN \$15**

Spinach, roasted Roma tomato and mozzarella stuffed airline breast with tomato demi-glace over saffron rice & asparagus \*GF

**GRILLED SALMON \$18**

An 8oz Atlantic salmon over saffron rice with sugar snap peas, topped with a vegetable caponata

**FLOUNDER FRANCAISE \$17**

Egg battered flounder in a lemon garlic butter served over vegetable orzo

**PORK OSSO BUCCO \$20**

Braised pork shank covered in a root vegetable reduction over mashed Yukon gold potatoes